

Maggie Keeler's Pork with Savory Kraut

Ingredients:

4 meaty smoked pork hocks, about $\frac{3}{4}$ lb. each
(You may substitute 2 lb. smoked pork sausage)
1 medium onion, quartered
1 bay leaf
handful of celery tops
2-3 whole fresh sage leaves (if available)
6-8 whole black peppercorns
1 Tbs bacon drippings or vegetable oil
1 bag (2 lb) sauerkraut, drained (save juice)
 $\frac{1}{4}$ C. firmly packed brown sugar
2 Tbs yellow herb mustard
2 tsp caraway seed, bruised in a mortar
2 tsp prepared mild horseradish
1 large tart apple, cored & sliced

Directions:

Put hocks and sage in a Dutch oven; add water to cover half-way up hocks – about 2 C. Simmer covered 2-3 hours, or until pork is just tender.

While pork is cooking, heat drippings in a heavy, deep skillet & cook the **onion** until golden.

Lower heat; add kraut, brown sugar, mustard, caraway seed & horseradish; stir well. Simmer uncovered $\frac{1}{2}$ hour.

Drain hocks & put in large casserole with a lid. Cover with kraut, kraut juice & apples.

Cover and bake in a slow oven (325 degrees) for 1 hour.

Serve with boiled red potatoes and pumpernickel or rye bread. Makes 4 servings.